176,

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

e application of:

KILIBWA

Serial No.:

08/796,305

Group Art Unit: 1761

Filed:

February 7, 1997

Examiner: Tran Lien, T.

For: POLYEXTROSE AS ANTI-STALING

AGENT

: Atorney Docket No.: : DANI06USCON

TRANSMITTAL LETTER

Commissioner for Patents . Washington, D.C. 20231

Sir:

Transmitted herewith please find the following:

X Amendment (12pgs)

X Marked-up version of claims (4pgs)

X Petition and Request for Extension of Time – Three Months

 \underline{X} Check in the amount of \$930.00 for extension fees.

X Check in the amount of \$144.00 for the presentation of 8 additional claims.

CLAIMS	NUMBER OF CLAIMS PREVIOUSLY PAID FOR	NUMBER EXTRA	RATE SMALL ENTITY	RATE \$750.00	TOTAL ADDITIONAL CLAIM FEE
Total					
Claims	33	8	X \$ 9.00	X \$ 18.00	\$144.00
Independent					
Claims	5	0	X \$ 42.00	X \$ 84.00	0
Multiple Dep	endent Claims (if appl	licable)	+ \$ 140.00	+ \$280.00	0
				TOTAL AMOUNT DUE	\$144.00

Certificate of Mail Under 37 CFR 1.8

Date: January 23, 2003

I hereby certify that this paper, along with any document or paper referred to as being attached, is being deposited with the United States Postal Service as first class mail under 37 CFR 1.8 on the date indicated above and is addressed to the Commissioner for Patents, Washington, D.C. 20231.

Name of person mailing correspondence

Signature of person mailing correspondence

FEB - 4 2003

The Commissioner is hereby authorized to charge any additional fees which may be required under 37CFR 1.16 or credit any overpayment to Deposit Account No. 50-0462. A duplicate copy of this sheet is enclosed.

Respectfully submitted,

Keyin J. Dunleavy Registration No. 32,024

Customer No. 21302 KNOBLE & YOSHIDA, LLC. Eight Penn Center 1628 John F. Kennedy Blvd. **Suite 1350** Philadelphia, PA 19103 Direct Dial: (215) 599-0606

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#38 F/328-03

PATENT DANI-0006USCON

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In re Application of:) Crown Art Unity 1761				
Margaret KILIBWA) Group Art Unit: 1761	•			
Serial No.: 08/796,305	Examiner: Thuy Tran Lie	Examiner: Thuy Tran Lien			
Filed: February 7, 1997) Responsive to Paper No. 3	37	REI FEI		
Title: POLYDEXTROSE AS	j ·	(00 8 0		
ANTI-STALING AGENT)		王子兰		
			2013 2013		
<u>CERTIFICATE OF MA</u>	LING UNDER 37 C.F.R. § 1.8		400		

I certify that this document, along with any document referred to as being attached, is being deposited with the U.S. Postal Service on <u>January 23, 2003</u> as first class mail under 37 C.F.R. §1.8 and is addressed to the Commissioner for Patents, Washington, D.C. 20231.

Name of person signing document

Signature of person signing document

Assistant Commissioner for Patents Washington, D.C. 20231

Sir:

AMENDMENT AND RESPONSE UNDER 37 C.F.R. § 1.111

This is a response to the Office Action dated July 23, 2003. This response is timely due to the concurrent filing of a petition for a three-month extension of time and extension fee. In response to the Office Action dated July 23, 2002, please reconsider the rejections therein in light of the amendments and reasoning set forth below.

IN THE SPECIFICATION

Please delete the paragraph on page 7 at lines 15 to 20 and replace it with the following text:

-- In one embodiment, polydextrose is used in combination with emulsifier. Optionally, such an emulsifier can include glyceryl monostearate, mono-diglycerides, sodium stearyl lactylate and Datem (diacetyl tartaric esters of mono- and diglycerides). In another embodiment, polydextrose is used in 01/31/2003 GEBREGI 00000036 08796305

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combination with an enzyme or in combination with an enzyme and an emulsifier. Suitable enzymes could include bacterial and fungal amylases, pullulanase, amyloglucosidase, pentosanase, xylanase, and maltogenic α -amylase. - -

A copy of this paragraph, with amendments marked, appears in Appendix I, which is enclosed with the present Response.

IN THE CLAIMS

30. (Five Times Amended) A method of making a baked product having improved anti-staling properties, the method comprising the steps of:

forming a baking dough by combining flour, yeast, water, and water-soluble polydextrose antistaling agent in an amount of from 1 percent to 5 percent by weight, based on the weight of the flour; and

baking the dough.



- 33. (Amended) The method of claim 32 wherein said baking dough is prepared by means of a process selected from the group consisting of straight dough processes, sour dough processes, Chorleywood bread processes, and sponge and dough processes.
- 36. (Amended) The method of claim 30 wherein said baking dough further comprises fiber.



- 37. (Amended) The method of claim 30 wherein said baking dough further comprises one or more enzymes with anti-staling properties.
- 38. (Twice Amended) The method of claim 37 wherein said one or more enzymes are selected from the group consisting of amylase, pullulanase, amyloglucosidase, pentosanase, xylanase, and maltogenic α -amylase.
- 39. (Four Times Amended) A method of making a baked bread product having improved anti-staling properties, the method comprising the steps of: